



GROUP BOOKINGS

BIER MARKT EVENT FEATURES

- No Hidden Venue Fees
- Customize The Event To Suit Your Vision
- Welcome Beverages, Bier Pairings, Flexible Bar Options
- A/V Equipment, Smart TV
- Business Meetings, Conferences, Team Socials
- Additional Entertainment: Live Bands, DJs

*For Group Menu items, please provide at least 5 business days notice to prepare your selections
Please note, pricing & ingredients are subject to change seasonally.*





BIG BOARDS

CHEESE BOARD

Three chefs choice artisan cheeses accompanied by assorted breads, fruit preserves & cornichon pickles. Serves 30-40 **\$175**

CHARCUTERIE BOARD

Three chefs choice artisan meats accompanied by assorted breads, cornichon pickles, banana peppers, olives & house-made Bier mustard. Serves 30-40 **\$175**

HARVEST BOARD

Assorted vegetables, housemade roasted red pepper hummus and avocado hummus. Served with corn chips, & assorted breads. (board can be made vegan upon request) Serves 15-20 **\$80**

FLATBREADS & PLATTERS

MARGHERITA FLATBREAD

Tomato sauce, bocconcini, cherry tomatoes, basil oil, balsamic reduction, fresh basil **8 pieces | \$19**

CHICKEN PESTO FLATBREAD

Smoked chicken, basil pesto, mozzarella, bocconcini, tomatoes, fresh basil **8 pieces | \$19**

ROASTED VEGETABLE FLATBREAD

Tomato sauce, caramelized onion & mushrooms, roasted red peppers, roasted garlic with tomato sauce **8 pieces | \$19**

DUCK WING PLATTER

Duck drumettes marinated & slow roasted in bier with a black velvet sauce **24 pieces | \$52**

MARKT WINGS PLATTER

Chicken wings with golden BBQ sauce **24 pieces | \$50**

HORS D'OEUVRES

APPETIZERS BY THE DOZEN | *priced by the dozen*

HONEY SOY TUNA

Seared tuna sashimi, honey soy drizzle **\$42**

SCHNITZEL FINGERS

Chicken fingers breaded in-house, served with our golden BBQ sauce **\$38**

MINI POUTINE

Markt frites, Quebec cheese curds, vegetarian pan gravy **\$40**

CAULIFLOWER BITES

Crispy cauliflower bites, tossed in our golden BBQ sauce **\$38**

PRETZEL BITES

Soft pretzel bites, house-made mustard **\$28**

MARKT FRITES

\$30

SWEET POTATO FRIES

Served with a spicy aioli **\$34**

MINI BREWHOUSE SLIDERS

Beef sliders, topped with BBQ sauce, bacon, coleslaw and gouda cheese **\$54**

MINI VEGETARIAN SLIDERS

Veggie sliders, topped with arugula, melted brie, house-made lemon garlic aioli, berry compote **\$50**

MINI CALAMARI

Fried calamari with lemon garlic aioli **\$46**

BRUSCHETTA

Garlic crostini, tomatoes, red onion, parsley, drizzled with olive oil and balsamic glaze **\$36**

VEGETABLE SPRING ROLLS

Served with sweet Thai chili sauce **\$34**

VEGAN SAMOSAS

Served with mango chutney sauce **\$34**

MINI CHICKEN SCHNITZEL SLIDERS

Chicken schnitzel topped with lemon butter, baby spinach, pickled banana peppers, roasted garlic, caramelized onions, peri-peri mayo, Swiss cheese & served on a brioche bun **\$60**

GOURMET STATIONS

MINIMUM 50 GUESTS | *priced per guest*

Ingredients in the Mac & Cheese and Poutine Stations are kept separate and assembled to each Guest's preference.

BUILD YOUR OWN NACHO STATION

Chef attendant required - \$120 plus HST

CLASSIC

Fried corn tortillas, mozzarella & cheddar cheese sauce,
jalapeños, banana peppers, pico de gallo
\$6 per person

PREMIUM

Fried corn tortillas, mozzarella & cheddar cheese sauce, smoked chicken,
caramelized onions, jalapeños, banana peppers, pico de gallo, guacamole
\$11 per person

SALAD

MARKT SALAD STATION

Mixed greens, cucumber, carrot, cherry tomatoes,
house-made vinaigrette
\$7 per person

CAESAR SALAD STATION

Romaine hearts, baby kale, croutons, bacon,
Caesar dressing, shaved Grana Padano
\$8 per person

POUTINE

CLASSIC

Markt frites, Quebec cheese curds,
vegetarian pan gravy
\$12 per person

PREMIUM

Markt frites, bacon, chicken, roasted mushrooms,
tomatoes, banana peppers, vegetarian pan gravy
\$15 per person

MAC & CHEESE

CLASSIC

Garlic cream sauce, creamy blend of Swiss,
cheddar & American cheeses
\$10 per person

PREMIUM

Garlic cream sauce, bacon bits, mushrooms,
chicken & caramelized onions
\$12 per person

ROASTED STRIPLOIN STATION

Au jus, brioche buns, horseradish, dijonnaise
\$19 per person

Chef attendant required - \$120 plus HST

SEAFOOD STATION

Oysters, seared honey tuna, chili-garlic shrimp
\$25 per person

OYSTER STATION

Chef's selection of fresh market oysters,
mignonette, horseradish, lemon
\$200 (50 oysters)

DESSERT STATION

FLOURLESS CHOCOLATE CAKE

Drizzled with vanilla anglaise
\$45 per dozen

MINI CHEESECAKE

Served with a berry compote
\$45 per dozen

FRUIT PLATTER

Fresh fruit served with vanilla yogurt dip
Serves 15-20 **\$90**



PRIX *fixe*

MENUS



LUNCH MENU

\$ 32

To start

served family style

STARTER CAULIFLOWER BITES

Crispy Bier battered cauliflower,
smokey BBQ sauce

AND

STARTER MARKT SALAD

Mixed greens, cucumber, carrot, cherry tomatoes,
house-made vinaigrette

Mains

CHIMICHURRI CHICKEN SALAD

Chimichurri sauced pulled chicken, romaine, kale and spinach blend,
grape tomatoes, braised red cabbage, soft boiled egg, goat cheese,
poppy seed dressing, candied pecans

OR

BREWHOUSE BURGER

Smoky BBQ sauce, bacon, coleslaw, gouda cheese,
crispy onions, served with fries

OR

THE BIG SCHNIT

Hand-breaded Chicken Schnitzel, lemon butter, baby spinach,
pickled banana peppers, roasted garlic, caramelized
onions, peri peri mayo, Swiss cheese

OR

MARGHERITA FLATBREAD

Tomato sauce, bocconcini, cherry tomatoes,
basil oil, balsamic reduction, fresh basil



DINNER MENU

\$ 42

Sharing board - 5 guests
served family style

NACHO BOARD

Fried corn tortillas, mozzarella, cheddar, jalapeños,
pico de gallo, banana peppers

Mains

FISH & CHIPS

Two Bier-battered fillets of Haddock, cider slaw,
house-made lemon garlic aioli, frites

OR

TUNA POWER BOWL

Seared tuna sashimi, quinoa pilaf, baby arugula, cherry tomatoes,
guacamole, red beets, cucumber, carrots, pickled onion, jalapeño,
crispy fried chickpeas, chimichurri, sesame-soy vinaigrette

OR

ROASTED CAULIFLOWER

Cauliflower steak, curried cauliflower purée, quinoa pilaf,
roasted tomatoes, basil pesto

OR

CHICKEN OR PORK SCHNITZEL

Choice of hand-breaded chicken or pork schnitzel, lemon butter,
Emmental cheese spaetzle, braised cabbage, pan gravy

Dessert

NEW YORK STYLE CHEESECAKE

New York style cheesecake, house-made berry compote,
icing sugar





DINNER MENU

\$ 52

To start

STARTER CAESAR SALAD

Romaine hearts, baby kale, croutons, bacon,
Caesar dressing, shaved Grana Padano

OR

DAILY SOUP

Made with fresh seasonal ingredients

Mains

SIRLOIN 8 OZ. ^{GF}

8 oz. sirloin, Markt vegetables, mashed potatoes

OR

ATLANTIC SALMON ^{GF}

Atlantic salmon, quinoa pilaf, Markt vegetables,
pickled red onion, basil pesto

OR

ROASTED CAULIFLOWER

Cauliflower steak, curried cauliflower purée, quinoa pilaf,
roasted tomatoes, basil pesto

OR

CHICKEN OR PORK SCHNITZEL

Choice of hand-breaded chicken or pork schnitzel, lemon butter,
Emmental cheese spaetzle, braised cabbage, pan gravy

Desserts

NEW YORK STYLE CHEESECAKE

New York style cheesecake, house-made berry compote,
icing sugar

OR

FLOURLESS CHOCOLATE CAKE ^{GF}

House-made chocolate cake, vanilla anglaise, ice cream



DINNER MENU

\$ 62

To start

PRETZEL & BIER CHEESE DIP

IPA, cheddar, smoked gouda, mozzarella, Swiss, caramelized onion, Bavarian pretzel

Second Course

DRUNKEN DUCK WINGS

Black velvet sauce, marinated cucumber, pickled onion

OR

CRISPY CALAMARI

Bier-battered steak-cut calamari, banana peppers, house-made lemon garlic aioli

Mains

NY STRIPLIN

10 oz. New York Striploin, black velvet gravy, garlic mashed potatoes, Markt vegetables

OR

ATLANTIC SALMON

Atlantic salmon, quinoa pilaf, Markt vegetables, pickled red onion, basil pesto

OR

SMOTHERED FRIED CHICKEN

Battered fried chicken, mashed potatoes, coleslaw, creamy Bier cheese sauce

OR

ROASTED CAULIFLOWER

Cauliflower steak, curried cauliflower purée, quinoa pilaf, roasted tomatoes, basil pesto

Dessert

NEW YORK STYLE CHEESECAKE

New York style cheesecake, house-made berry compote, icing sugar

OR

FLOURLESS CHOCOLATE CAKE

House-made chocolate cake, vanilla anglaise, ice cream

